## UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE

 ${\bf WASHINGTON,\,DC}$ 

## **FSIS NOTICE**

13-09

2/10/09

## **CANCELLATION OF OBSOLETE AGENCY DIRECTIVES**

The purpose of this notice is to provide FSIS inspection program personnel with instructions on deletion of Agency directives that have become obsolete or are no longer relevant for regulatory purposes. The directives listed in this notice were rendered obsolete by changes in the FSIS regulatory approach, mainly the implementation of the Pathogen Reduction and Hazard Analysis Critical Control Point (HACCP) rule, other regulatory changes, and changes in FSIS organizational structure. However, these directives were not officially deleted from the system. This notice corrects this situation. Cancelling these directives will have no impact on Agency operations, inspector assignments, or inspector responsibilities because these directives are obsolete and have long been out of use.

FSIS has reviewed its directives and determined that the following are obsolete. Therefore, FSIS is cancelling:

- 6010.1, Weekly Livestock Slaughter Report Forms LS-149, dated 12-4-84
- 6040.1, Disposition of Sheep & their carcasses Implanted with Electronic Identification, dated 8-26-93
- 7131.1, Product Amenability, dated 12-4-84
- 7140.1, Q&As Relating to Ingredients that may be Designated as Flavors, Flavoring, Natural Flavorings in the Ingredients Statements on the Labels of Meat & Poultry Products, dated 7-17-90
- 7260.1, Q&As Nutrition Labeling of Meat & Poultry Products, dated 9-28-93
- 7310.7, Trichinae Control Requirements for Pork Used on Pizza, dated 7-29-87
- 7370.1, Instructions for Verifying Internal Temperature and Holding Time of Meat Patties, dated 4-26-94

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- 7370.2, Compilation of Issuances on Cooked Meat & Poultry Product Temperatures, dated 6-28-95
- 7410.1, Packaging Materials Revision 1, dated 7-1-93
- 7410.2, Packaging Materials Monitoring, dated 10-6-93
- 7640.1, Inspection Duties Related to Facilities and Equipment, and Plant Operated Quality Control Programs, dated 10-30-97
- 8800.2, Performance-Based Inspection System: Overview of Policy and Implementing Procedure Revision 2, dated 8-2-91
- 10,011.1, Enforcement Instructions for the *Salmonella* Performance Standards, dated 9-9-98
- 10,140.1, Use of Disposable Shipping Containers, dated 1-11-88
- 10,520.1, Pumped Bacon Sampling Program Nitrosamine Analysis, dated 8-7-89
- 10,530.2, Guidelines for the Residue Control Program Established by Memorandum of Understanding (MOU), dated 8-9-89
- 10,530.3, Contamination Response System, dated 3-23-93
- 10,600.2, Receiving and Processing Non-Sensitive Samples By Science Laboratories, dated 8-14-84
- 10,610.1, Procedures for Emergency Response Samples, dated 3-10-86
- 10,625.1, Procedures for Evidentiary Samples, dated 2-26-86
- 11,550.1, Common Areas in Federally Inspected Establishments, dated 9-21-93

**NOTE:** FSIS personnel are instructed to <u>immediately</u> dispose of, destroy, and no longer use these obsolete directives for any purpose. To minimize the possibility of confusion to inspection program personnel, release of this notice will be coordinated with a regularly scheduled pcDials (personal computer – Document Issuance and Automated Library System) update.

As a reminder, all current FSIS inspection-related notices and directives are available on the FSIS Web site at:

http://www.fsis.usda.gov/regulations & policies/regulations directives & notices/index. asp

FSIS notices, FSIS directives, and the FSIS regulations are also stored in the pc-DIALS application, which resides locally on all FSIS computers at FSIS Applications, Technical References.

Refer questions regarding this notice to the Policy Development Division through askFSIS at <a href="http://askfsis.custhelp.com">http://askfsis.custhelp.com</a> or by telephone at 1-800-233-3935.

Muy Sulfe-Assistant Administrator

Office of Policy and Program Development